UNITED STATES PATENT AND TRADEMARK OFFICE **CERTIFICATE OF CORRECTION**

PATENT NO. : 6,263,923 B1

DATED

: July 24, 2001 INVENTOR(S) : James A. Castillo Page 1 of 2

It is certified that error appears in the above-identified patent and that said Letters Patent is hereby corrected as shown below:

Title page,

The title page showing the illustrative figures, should be deleted to appear as per the attached title page.

Signed and Sealed this

Sixth Day of August, 2002

Attest:

Attesting Officer

JAMES E. ROGAN

Director of the United States Patent and Trademark Office

(12) United States Patent Castillo

(10) Patent No.: US 6,263,923 B1 (45) Date of Patent: Jul. 24, 2001

(54) DEVICE FOR MAINTAINING SEPARATE INGREDIENTS IN LIQUID FOOD PRODUCTS

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- (*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 0 days.
- (21) Appl. No.: 09/493,361
- (22) Filed: Jan. 28, 2000

Related U.S. Application Data

- (63) Continuation-in-part of application No. 09/321,676, filed on May 28, 1999.
- (51) Int. CL7 _______ B65B 1/04; B65B 3/04; B67C 3/02 (52) ILS. CL ______ 141/100: 141/100: 141/100
- (58) Field of Search _______141/100, 102, 141/104, 110, 112; 222/83, 129, 142.5, 94–100; 220/23.88, 503; 215/6, 227, DIG. 8; 206/219-222

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7) ABSTRACT

A device for maintaining ingredients separately within a container, of the type having a removable container cap applied on a neck with a central opening, has a sub-container body mounted is the container neck which is formed with a proximate end baving screw threads which can be engaged with internal screw threads in the container neck for holding them securely together to allow the ingredients to be shalon out of the sub-container body and mixed with fluid in the container. The sub-container body can have inner divider walls forming multiple compartments with respective orifices for dispensing ingredients selectively from the compartments. The sub-container body may be sealed to the underside of the cap with a sealing film, or seated on the neck rim and held by the cap. In one version, the proximate end of the sub-container body has a protruding shape with inclined walls for guiding it into the neck opening. In other versions, the sub-container body is formed integrally with the container cap, or is formed as an annular ring shape carried between inner and outer flanges of the cap. These improved devices allow viscous or powdered ingredients to be mixed by shaking with fluid in the container without risk of spilling or splashing outside the container.

4 Claims, 22 Drawing Sheets

